

## SPECIFICATIONS

Burner	G30, 29mbar	Light	25 W
Top Burner Power	1.6KW	Rotisserie	4.1 W
Top Burner Consumption	116g/h	Cooling Fan	15 W
Bottom Burner Power	2.2 KW	Max. Watt	44 W
Bottom Burner Consumption	160 g/h	Outside Dimension (WxDxH)	595x575x595
Oven capacity	65 Ltr.	Oven cavity Dimensions (WxDxH)	460x450x350

\*Subject to change without prior notice.

## WARRANTY

This GLEN Built-in Oven is fully warranted against any defect arising out of defective materials or faulty workmanship for a period of one year from the date of purchase. Should any defect develop in this product, the customer should bring the product to the nearest authorised service centre, where the company undertakes to get the product repaired free of charge.

This warranty is not valid if:

- The use and care instructions have not been followed.
- Defects are caused by accident, misuse, abuse or commercial use.
- The repair work is carried out by persons not authorised by the company.
- Any modification or alteration of any nature is made in the product.
- Normal wear & tear of the product is not covered under warranty
- The Bill/Cash memo and copy of warranty card is not presented.

Under no circumstances, whether based on limited warranty or otherwise shall the company be liable for incidental, special or consequential damages. Use of product indicates acceptance by you of the aforesaid terms and conditions.

PRODUCT NAME : BUILT-IN OVEN

MODEL NO.: BO 663 Gas

SERIAL NO.: \_\_\_\_\_

BILL NO. & DATE: \_\_\_\_\_

NAME OF OWNER: \_\_\_\_\_

ADDRESS: \_\_\_\_\_  
\_\_\_\_\_

DEALER'S STAMP & SIGNATURE

Glen Appliances Pvt. Ltd.

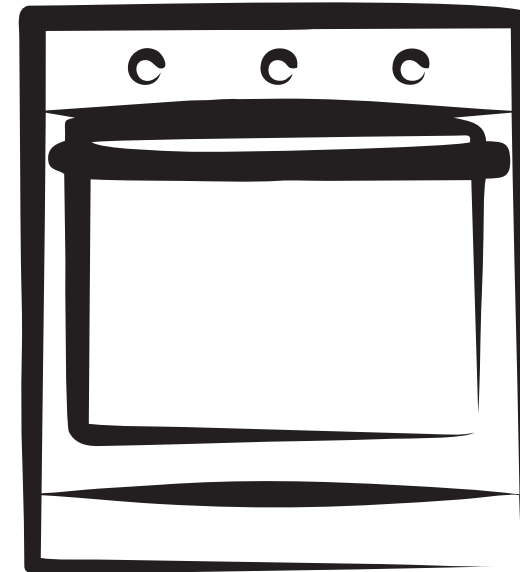
I-34, DLF Ind. Area, Phase-I, Faridabad, India. Helpline : 9266655555

E-mail : [service@glenindia.com](mailto:service@glenindia.com), [info@glenindia.com](mailto:info@glenindia.com) Website : [www.glenindia.com](http://www.glenindia.com)

**BUILT-IN OVEN**  
BO 663 Gas

# GLEN

Live Better !



USER'S GUIDE

## ACKNOWLEDGMENT

Thank you for purchasing Glen Built-in Gas Oven. We hope you enjoy using the many features and benefits it provides. Before using this product please study this entire Instruction Manual carefully. Keep this manual in a safe place for future reference. Ensure that other people using the product are familiar with these instructions as well.

## WARNING

- When the oven is first switched on, it may give off an unpleasant smell. This is due to the bonding agent used for the insulating panels within the oven. This is completely normal, if it does occur, you merely have wait for the smell to clear before putting food into the oven.
- The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass of the oven.
- This can scratch the surface and may result in permanent damage to the glass.
- During use, the appliance becomes very hot.
- Care should be taken to avoid touching heating elements inside the oven.
- Do not allow children to go near the oven when it is operating, especially when the grill is on.
- Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring specifications.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by person responsible for their safety.
- The safe operation of this appliance can only be guaranteed if it has been assembled and installed by a professional in accordance with these instructions. The fitter and/or installer is liable for any damage or faults resulting from incorrect assembly or installation.
- All installation work and adjustments, and any conversion to a different type of gas, must be carried out by an authorised expert in accordance with the applicable rules and regulations enforced by the local gas suppliers.
- Always disconnect the gas supply before carrying out any work on the appliance.
- Prior to installation of the appliance, verify that the local prerequisites (gas type and gas pressure) and the appliance settings are compatible with one another. The rating plate indicates the appliance adjustment conditions.
- Plug in before starting the burner, then auto ignition will work.
- Be careful with food that is prepared using drinks with a high alcohol content (e.g. cognac, rum).
- Alcohol evaporates at high temperatures. In unfavorable circumstances, the alcoholic vapours could catch fire in the appliance.
- If you notice a smell of gas or faults in the gas installation, you must immediately switch off the gas supply and/or close the gas cylinder valve immediately extinguish all naked flames and cigarettes switch off electrical appliances and lights open windows and ventilate the room call the after-sales service or the gas supplier.
- Close the safety valve on the gas supply line if the appliance is going to be left unused for a long period of time.

## SAFETY HINTS

- Do not use the oven unless you are wearing something on your feet. Do not touch the oven with wet or damp hands or feet.
- For oven: Oven door should not be opened often during the cooking period.
- The appliance must be installed by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement, and installation by unauthorized personnel.
- When the door or drawer of oven is open do not leave anything on it, you may unbalance your appliance or break the door.
- Some parts of appliance may keep its heat for a long time; it is required to wait for it to cool down before touching onto the points that are exposed to the heat directly.
- If you will not use the appliance for a long time, it is advised to plug it off.
- If the supply cord is damaged, it must be replaced by the authorised, its service agent or similarly qualified persons in order to avoid a hazard.
- Excess spillage must be removed before cleaning and shall specify which utensils can be left in the oven during cleaning.
- Only use the temperature probe recommended for this oven.
- A steam cleaner is not to be used.

## FITTING THE OVEN INTO THE KITCHEN UNIT

Fit the oven into the space provided in the kitchen unit; it may be fitted underneath a work top or into an upright cupboard. Fix the oven in position by screwing into place, using the two fixing holes in the frame. To locate the fixing holes, open the oven door and look inside. To allow adequate ventilation, the measurements and distances adhered to when fixing the oven.

## IMPORTANT

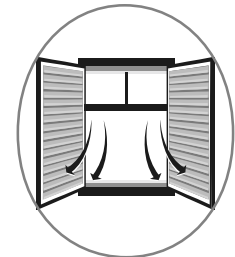
If the oven is to work properly, the kitchen housing must be suitable. The panels of the kitchen unit that are next to the oven must be made of a heat resistant material. Ensure that the glues of units that are made of veneered wood can withstand temperatures of at least 120°C. Plastics or glues that cannot withstand temperatures will melt and deform the unit, once the oven has been lodged inside the units, electrical parts must be completely insulated. This is a legal safety requirement. All guards must be firmly fixed into place so that it is impossible to remove them without using special tools. Remove the back of the kitchen unit to ensure an adequate current of air circulates around the oven. The hob must have a rear gap of at least 45 mm. The appliance that you have bought may be slightly differently from the one illustrated in this manual. Please refer to the information related to the model you have. The appliance you have may carry a different plug than the one illustrated in this manual. The plug that comes with the product follows the electrical specification of the county where it is sold.

## DECLARATION OF COMPLIANCE

When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not use it: contact a professionally qualified person. Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because these are dangerous to children.

## INSTALLATION PLACE CONDITION

This appliance may only be installed in a room with adequate ventilation, and in accordance with the applicable regulations and ventilation requirements. This appliance is not connected to a smoke extraction system. Install the appliance in a position where natural or routed ventilation can be ensured by means of openings to the outside or suitable air pipes. The ventilation must ensure a continuous air supply which is sufficient to provide the air required.



## GAS CONNECTION

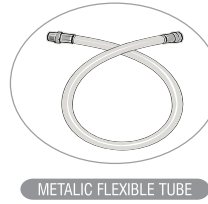
### Gas oven installation

1. Leave at least 80 to 85cm between the top of the gas oven and any cabinet install above the built-in oven.
2. Leave at least 2cm in the back and each side of the gas range to allow the heat to get out.
3. Make sure not to block the oven heat exit, including the funnel or the gas vents, when you install the oven.



### Gas installation

1. This oven has been designed for use with LPG.
2. Always use a pressure regulator exclusive for your gas range. The lack of pressure regulator might cause excess of pressure and leak of gas. Always check for the validity of the pressure regulator.



### Technical specification of the pressure regulator.

- Pressure LPG 29mbar
  - Max. consumption : 2kg/h
3. Always use a BIS certified hose to connect ensure that hose.
    - Does not have joints.
    - Does not go on the back of the gas oven neither close to the hot air exits.
    - Its less then 125cm long.

## ELECTRIC CONNECTION

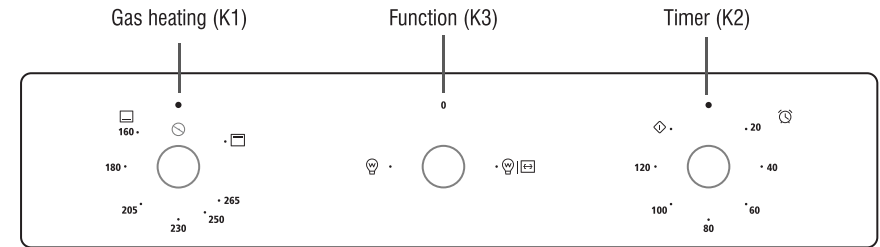
Only a licensed expert may connect the appliance. The appliance must be installed in accordance with the latest IEE guidelines (Institution of Electrical Engineers). The appliance could be damaged if incorrectly connected.

Make sure that the voltage value of the power supply corresponds with the value specified on the rating plate. The rating plate is located on the back of the appliance. Ensure that the power supply is properly earthed and that the wiring system in the building can withstand the load from the appliance. If the appliance is connected directly to the power supply, an all-pin isolating switch must be present with a contact gap of 3 mm. The method of connection must allow complete isolation in accordance with the conditions for over voltage category III. The earth cable is excluded from this. Install the mains cable in such a way that it is not trapped or squashed. The cable must not come into contact with cut or sharp edges. Proceed as follows

- Open the terminal box on the back of the appliance.
- On the strip terminal, loosen the screw which is holding the cable in place.
- Loosen the screw contacts. The cable must comply with the stipulated specifications and it must be long enough.
- Connect the yellow/green wire to terminal .
- Connect the blue neutral conductor to terminal N.
- Connect the brown cable to terminal L.

## HOW TO USE

Note : In the use of the oven. Please ensure that door is in the state of open before ignition



### K1 Lighting the Bottom Burner

The bottom burner is used for baking purpose.

Push and turn K1 counterclockwise. Wait until the flame stabilizes. Release the knob and arrange it to the desired temperature setting.

### Lighting Grill Burner

Grill burner is used for grilling food.

Push and turn K1 clockwise. Release the knob until the flame stabilizes. The burner in the upper of the oven is working.

### Ignition of burners

#### Manual ignition of the gas burners

For Oven Burner:

To ignite the oven burner, press and turn the oven control knob counterclockwise or clockwise so that the knob is in maximum position, approach a match or another manual aid to the ignition hole that is located on the front left corner of the burner. Move the ignition source away as soon as you see a stable flame.

### K2 Timer

To set the time, turn the K2 knob clockwise to the desired time. The time can be set up to 120 minutes. At the end of the set duration, it will beep **but will not automatically disconnect the gas.**

### K3 Function

1. Turn the K3 knob anticlockwise to " " the oven light will on.
2. Turn the K3 knob clockwise to " " the oven light will on and the rotisserie motor will work.

**Note:** While preheating or during operation, don't touch interior walls of the oven especially the heating element to avoid burns

#### Tip:

Please preheat the oven about 15 minutes before use, otherwise the control panel will appear the phenomenon of water vapor.

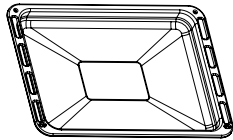
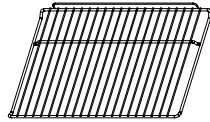
## ACCESSORIES

### ROTISSERIE SKEWER:

The slow speed of the motor heats the food evenly. At the same time, it can guarantee the nutrition of the food

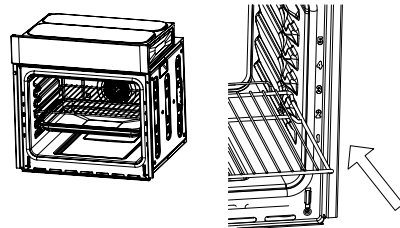
Wire shelf : For grill, dishes, cake pan with items for roasting and grilling.

Universal pan: For cooking large quantities of food such as moist cakes, pastries, frozen food etc ,or for collecting fat/ spillage and meat juices



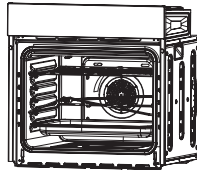
### SHELF PLACEMENT WARNING

To ensure the oven shelves operate safely, correct placement of the shelves between the side rail is imperative. Shelves and the pan only can be used between the first and fifth layers. The shelves should be used with the right direction, it will ensure that during careful removal of the shelf or tray, hot food items should not slide out.



### USE OF ROTISSERIE ACCESSORIES

The rotisserie works in combination with the grill element to heat the food equally. At the same time, it can guarantee the nutrition of the food.

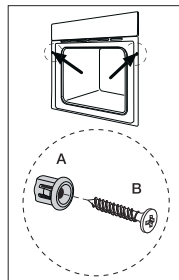
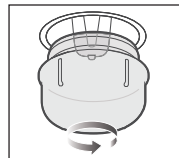


### BULB REPLACEMENT

For replacement, process as follows:

1. Disconnect power from the mains outlet or switch off the circuit breaker of the unit's mains outlet.
2. Unscrew the glass lamp cover by turning it counter-clockwise (note, it may be stiff) and replace the bulb with a new one of the same type.
3. Screw the glass lamp cover back in place.

NOTE: Only use 25-40W/220V-240V , T300°C halogen lamps.

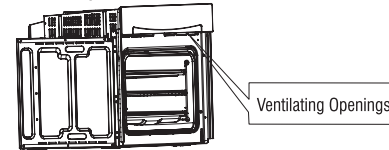


### SECURING THE OVEN TO THE CABINET

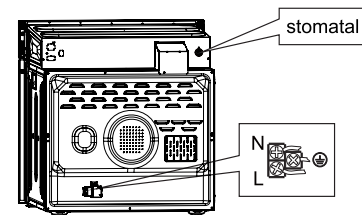
1. Fit oven into the cabinet recess.
2. Open the oven door.
3. Secure the oven to the kitchen cabinet with two distance holders "A" which fit the holes in the oven frame and fit the two screws "B".

### VENTILATING OPENINGS

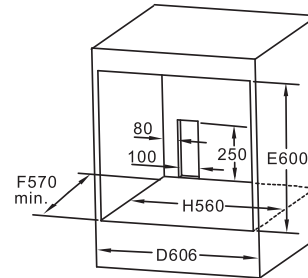
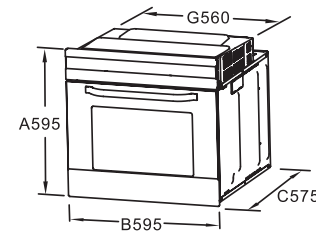
When cooking is finished, if the temperature of ventilating openings is over 70 degree, the cooling fan will continue working. The cooling fan will not stop working until the temperature becomes lower than 60 degree.



### CONNECTION OF THE OVEN



### INSTALLATION



Remarks :

Only plus deviations are admissible for all dimension.

The cabinet is not include the power switch of socket.

Note: The number of accessories included depends on the particular appliance purchased.

### CLEANING AND MAINTENANCE

For the sake of good appearance and reliability, keep the unit clean. The modern design of the unit facilitates maintenance to a minimum. The parts of the unit which come into contact with food have to be cleaned regularly.

Before any maintenance and cleaning, disconnect the power.

Set all controls in the OFF position.

Wait until the inside of the unit is not hot but only slightly warm- cleaning is easier than when warm.

Clean the surface of the unit with a damp cloth, soft brush or fine sponge and then wipe dry. In case of heavy soiling, use hot water with non- abrasive cleaning product.

For cleaning the glass of the oven door, do not use abrasive cleaners or sharp metal scrapers, these can scratch the surface or lead to the glass being damaged. Never leave acidic substances (lemon juice, vinegar) on stainless steel parts. Do not use a high pressure cleaner for cleaning the unit. The baking pans may be washed in mild detergent.

This appliance is marked according to the European directive 201 2/1 9/EU on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

